

# Technical data sheet

## Product features



### Combi convection steam oven STEAMBOX gas 20x GN 1/1 automatic cleaning direct steam left door

<b>Model</b>	<b>SAP Code</b>	00014966
--------------	-----------------	----------

- Steam type: Injection
- Number of GN / EN: 20
- GN / EN size in device: GN 1/1
- GN device depth: 65
- Control type: Touchscreen + buttons
- Display size: 9"
- Humidity control: MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)
- Advanced moisture adjustment: Supersteam - two steam saturation modes
- Delta T heat preparation: Yes
- Automatic preheating: Yes
- Multi level cooking: Drawer program - control of heat treatment for each dish separately
- Door constitution: Vented safety double glass, removable for easy cleaning

<b>SAP Code</b>	00014966	<b>Type of gas</b>	Natural Gas
<b>Net Width [mm]</b>	995	<b>Steam type</b>	Injection
<b>Net Depth [mm]</b>	835	<b>Number of GN / EN</b>	20
<b>Net Height [mm]</b>	1850	<b>GN / EN size in device</b>	GN 1/1
<b>Net Weight [kg]</b>	300.00	<b>GN device depth</b>	65
<b>Power electric [kW]</b>	0.800	<b>Control type</b>	Touchscreen + buttons
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Display size</b>	9"
<b>Power gas [kW]</b>	36.000		

# Technical data sheet

Technical parameters



Combi convection steam oven STEAMBOX gas 20x GN 1/1 automatic cleaning direct steam left door

Model

SAP Code

00014966

**1. SAP Code:**

00014966

**2. Net Width [mm]:**

995

**3. Net Depth [mm]:**

835

**4. Net Height [mm]:**

1850

**5. Net Weight [kg]:**

300.00

**6. Gross Width [mm]:**

1150

**7. Gross depth [mm]:**

1050

**8. Gross Height [mm]:**

2100

**9. Gross Weight [kg]:**

310.00

**10. Device type:**

Gas unit

**11. Power electric [kW]:**

0.800

**12. Loading:**

230 V / 1N - 50 Hz

**13. Power gas [kW]:**

36.000

**14. Type of gas:**

Natural Gas

**15. Material:**

AISI 304

**16. Exterior color of the device:**

Stainless steel

**17. Adjustable feet:**

Yes

**18. Humidity control:**

MeteoSystem - regulation based on direct measurement of humidity in the chamber (patented)

**19. Stacking availability:**

No

**20. Control type:**

Touchscreen + buttons

**21. Additional information:**

Version with left door (hinges on the left, handle on the right)

**22. Steam type:**

Injection

**23. Chimney for moisture extraction:**

Yes

**24. Delayed start:**

Yes

**25. Display size:**

9"

**26. Delta T heat preparation:**

Yes

# Technical data sheet

Technical parameters



Combi convection steam oven STEAMBOX gas 20x GN 1/1 automatic cleaning direct steam left door

Model

SAP Code

00014966

**27. Automatic preheating:**

Yes

**28. Automatic cooling:**

Yes

**29. Unified finishing of meals EasyService:**

Yes

**30. Night cooking:**

Yes

**31. Washing system:**

Closed - efficient use of water and washing chemicals by repeated pumping

**32. Detergent type:**

Liquid washing detergent + liquid rinse aid/vinegar or washing tablets

**33. Multi level cooking:**

Drawer program - control of heat treatment for each dish separately

**34. Advanced moisture adjustment:**

Supersteam - two steam saturation modes

**35. Slow cooking:**

from 50 °C

**36. Fan stop:**

Immediate when the door is opened

**37. Lighting type:**

LED lighting in the doors, on both sides

**38. Cavity material and shape:**

AISI 304, with rounded corners for easy cleaning

**39. Reversible fan:**

Yes

**40. Sustaince box:**

Yes

**41. Probe:**

Yes

**42. Shower:**

Hand winder

**43. Distance between the layers [mm]:**

70

**44. Smoke-dry function:**

Yes

**45. Interior lighting:**

Yes

**46. Low temperature heat treatment:**

Yes

**47. Number of fans:**

2

**48. Number of fan speeds:**

6

**49. Number of programs:**

1000

**50. USB port:**

Yes, for uploading recipes and updating firmware

**51. Door constitution:**

Vented safety double glass, removable for easy cleaning

**52. Number of preset programs:**

100

# Technical data sheet

Technical parameters



Combi convection steam oven STEAMBOX gas 20x GN 1/1 automatic cleaning direct steam left door

Model

SAP Code

00014966

**53. Number of recipe steps:**

9

**59. GN / EN size in device:**

GN 1/1

**54. Minimum device temperature [°C]:**

50

**60. GN device depth:**

65

**55. Maximum device temperature [°C]:**

300

**61. Food regeneration:**

Yes

**56. Device heating type:**

Combination of steam and hot air

**62. Connection to a ball valve:**

1/2

**57. HACCP:**

Yes

**63. Diameter nominal:**

DN 50

**58. Number of GN / EN:**

20

**64. Water supply connection:**

3/4"